

CLAIMS

1. A process for producing sausage-like product from fish, comprising:
 - a) providing a chunk of fish meat;
 - b) adding ingredients to said chunk for achieving maximum preservation of the unchanged anatomy and form of the tissue of said chunk, either before or after inserting said chunk into a tumbler; and
 - c) tumbling, for a predetermined period of time, said chunk in said tumbler, thereby increasing the level of absorbing of said ingredients in said chunk of fish.
2. A process according to claim 1, further comprising prior to the insertion of the chunk of fish in to the tumbler, inserting said chunk of fish into a holding sleeve for achieving further preservation of the unchanged anatomy and form of the tissue of said chunk.
3. A process according to claim 1, wherein the ingredients being added to the chunk of fish by injecting them to said chunk.
4. A process according to claim 1, wherein the ingredients further used for curing the chunk of fish.
5. A process according to claim 1, wherein the ingredients are selected from the group consisting of: water, Nitrites, Salt, Sugar, Phosphates, Ascorbate, Sodium Glutamate or any combination thereof.
6. A process according to claim 5, wherein the ingredients further comprising stabilizer.

7. A process according to claim 6, wherein the stabilizer are polysaccharides.
8. A process according to claim 1, further comprising cleansing or rinsing the product with cleansing material for removing unwanted residues.
9. A process according to claim 8, wherein the cleansing material is water.
10. A process according to claim 1, further comprising, after cleansing the product, transferring said product to a desired mold for thermally processing said product.
11. A process according to claim 2, further comprising:
 - a) after completing the tumbling process removing the holding sleeve from the product; and
 - b) wrapping said product with wrapping material and inserting said wrapped product into an additional sleeve, said wrapping material is used for preventing the sticking of the additional sleeve to said product after thermally processing said product.
12. A process according to claim 11, wherein the wrapping material is porous paper or other thin sheet of material permeable to air.
13. A process according to claim 2, further comprising providing a tube for facilitating the insertion of the chunk of fish into the holding sleeve, by, prior to the insertion of said chunk, placing

said holding sleeve on said tube, in a way that said chunk is inserted into said holding sleeve through said tube.

14. A process according to claim 1, wherein the chunk of fish is provided after removing unwanted or inedible parts from it.
15. A process according to claim 1, wherein the chunk of fish is provided with its rind.
16. A process according to claim 1, wherein the chunk of fish being freeze after completing the tumbling process.
17. A process for producing sausages from fish, substantially as described and illustrated.